

## **ABSTRACT**

### **THE EFFECT OF SOAKING BEEF IN VARIOUS CONCENTRATION OF GINGER BLEND (*Zingiber officinale* Roscoe) TO pH, WATER HOLDING CAPACITY, AND COOKING LOSS**

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The purpose of the research to determined the effect of soaking beef in various concentration of ginger blend and determined the best concentration of ginger blend on pH, water holding capacity, and cooking loss on beef. This research was conducted at the Laboratory of Animal Production and Reproduction, Department of Animal Science, Faculty of Agriculture, University of Lampung. Meat samples obtained from RPH Z-Beef Indonesia. The treatment used a completely randomized design (CRD) with four treatments and five replications. Treatments are in the form of concentration of ginger blend 0%, 10%, 20%, and 30% with immersion time for 50 minutes. The results obtained were analyzed by Analysis of Variant (ANOVA) at the 5% level and followed by the Least Significant Difference (LSD) test. The results showed that the addition of ginger blend with a concentration of up to 30% did not significantly influenced ( $P>0.05$ ) on the pH value and water holding capacity, but had a significant effected ( $P<0.05$ ) on the cooking loss of beef.

Keywords: Ginger, beef, physic quality.

## ABSTRAK

### PENGARUH PERENDAMAN DAGING SAPI DALAM BERBAGAI KONSENTRASI *BLEND* JAHE (*Zingiber officinale* Roscoe) TERHADAP pH, DAYA IKAT AIR, DAN SUSUT MASAK

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Penelitian ini bertujuan untuk mengetahui pengaruh perendaman daging sapi dalam berbagai konsentrasi *blend* jahe dan mengetahui konsentrasi jahe yang terbaik terhadap pH, daya ikat air, dan susut masak daging sapi. Penelitian ini dilaksanakan di Laboratorium Produksi dan Reproduksi Ternak, Jurusan Peternakan Fakultas Pertanian, Universitas Lampung. Sampel daging diperoleh dari RPH Z-Beef Indonesia. Perlakuan menggunakan rancangan acak lengkap (RAL) dengan empat perlakuan dan lima ulangan. Perlakuan berupa konsentrasi *blend* jahe 0%, 10%, 20%, dan 30% dengan lama perendaman selama 50 menit. Hasil penelitian yang diperoleh dianalisis dengan *Analisis of Variant* (ANOVA) pada taraf nyata 5% dan dilanjutkan dengan uji Beda Nyata Terkecil (BNT). Hasil Penelitian menunjukkan bahwa penambahan *blend* jahe dengan konsentrasi sampai dengan 30% tidak berpengaruh nyata ( $P>0.05$ ) terhadap nilai pH dan daya ikat air, tetapi berpengaruh nyata ( $P<0.05$ ) terhadap susut masak daging sapi.

Kata Kunci : Jahe, daging sapi, sifat fisik.